

Conde de Subirats Brut N/V (Sparkling Wine)



The vineyards for this winery once belonged to the Subirats Castle, hence the name of the wine, Conde de Subirats. As a commercial concern, the winery was started in 1948. In 1990 and 1991 the current vineyards were purchased and planted, including Chardonnay, a rarity at that time. A new winery building with the latest winemaking technology was started in 2003 with construction being completed in 2005.

The estate vineyards are planted predominantly to Chardonnay, with lesser amounts of Pinot Noir, Macabeo, Xarel-lo and Parellada. Farming the vineyards is conducted vine by vine, with each vine getting differing amount of pruning, leaf thinning and irrigation based on a technical analysis of the soils and exposition of the vineyards.

Appellation	Cava D.O.
Grapes	55% Macabeo, 40% Parellada, 5% Chardonnay
Altitude/Soil	200-250 meters / sandy, lime-rich clay
FarmingMethods	Sustainable, Integrated Pest Management, CO2 reduction schemes in place
Harvest	Hand harvested fruit
Production	Each variety was fermented separately at very low temperatures for 30 days, 6 week secondary fermentation in its own bottle
Aging	Aged for a minimum of 15 months and up to 20+ months on the lees prior to disgorging
UPC/SCC/PackSize	8-20585-01923-1 / 1-08-20585-01580-3 / 12

Reviews:

"The new release of the Conde de Subirats Cava non-vintage Brut is from the base year of 2022 and is crafted from a *cépages* of fifty-five percent Macabeu, forty percent Parellada and five percent Chardonnay. The wine was disgorged in November of 2024 and finished with a *dosage* of 8.5 grams per liter. All of the fruit for this bottling is hand harvested. The wine offers up a refined bouquet of tart pear, lemon peel, a lovely base of chalky minerality, dried flowers, lemongrass and a touch of menthol in the upper register. On the palate the wine is full-bodied, focused and nicely brisk, with a lovely foundation of minerality, good fruit at the core, bright acids, fine balance and grip and a long, complex and very classy finish. The *dosage* here beautifully buffers the fine girdle of acidity, while the wine gives the impression of an Extra Brut. Fine juice. 2025-2035+.."

89+ points View from the Cellar; John Gilman - Issue #117 May-June 2025.

